· EXCELLENT RECIPES ·

FOR

BAKING

WITH

FLEISCHMANN'S YEAST

Form No. 461 D.

EXCELLENT RECIPES FOR BAKING RAISED BREADS

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AGENCIES IN ALL CITIES

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THE FLEISCHMANN COMPANY

VALUABLE SUGGESTIONS

ON THE USE OF

FLEISCHMANN'S YEAST

This book contains reliable recipes for making, with FLEISCHMANN'S YEAST, all sorts of delicious and wholesome bread. Fleischmann's Yeast is both pure and complete; not requiring the addition of either potatoes or scalded flour, and produces the most wholesome and nutritious, as well as the most economical bread.

Many housekeepers, especially the young housekeepers, seem to think that it requires a certain knack to make good bread, but, if a few simple rules are carefully followed, success will be certain. Every recipe herein given has been tried and found perfect.

Fleischmann's Yeast is a plant which needs warmth, air and moisture for its growth, but it is killed by an excess of heat or cold. Anything too warm for the hand is too warm for the yeast, and anything which chills the yeast will stop its growth. For these reasons all liquids should be lukewarm and the flour also should be warmed in cold weather.

THE YEAST

Our yeast contains Pure Tapioca Flour to better sustain its natural quality in distribution and use.

Guaranteed by The Fleischmann Co. under the Food and Drugs Act, June 30th, 1906.

Measure the liquid into a bowl and add the sugar. Sugar assists the fermentation.

Next crumble in the required quantity of yeast. Good yeast will come to the top of the liquid within ten minutes. As soon as the yeast comes to the top, add the shortening and sift in slowly, about one-half of the flour, until a smooth light batter is formed. Beat this thoroughly so that the yeast may be well distributed.

THE MIXING

As salt retards the action of the yeast, but must be used to flavor as well as to govern fermentation, add the salt

KNEADING THE DOUGH

to the remainder of the flour and mix this gradually into the batter already made. The dough must not be chilled, therefore, knead quickly and lightly until it is smooth and elastic and does not stick to the fingers or to the board.

The beating of the batter and the kneading of the dough add the air, which is necessary for the development of the yeast. To be sure that all parts of the dough are kneaded, cut half through the center, turn inside out and knead again.

THE RISING

The dough is now ready for a greased bowl, which must be put in a warm place and covered with a lid or plate to prevent a crust from forming over the top. If this crust is kneaded into the dough there will be a streak in the bread.

After the dough has risen until it has doubled its bulk it is ready to make into loaves.

Use no flour in the moulding and handle as little as possible.

MAKING THE LOAF

Into a well-greased pan put a loaf half the size of the pan, cover and stand in a warm place, free from drafts, until the loaf has doubled in size. The loaf is now ready for the oven. A good test to ascertain if loaf is ready to be baked, is to flour finger and make an impression in same. If the impression remains, the bread will rise no more. If it disappears, give it a little more time.

The baking of the bread is of the utmost importance, as it is in the oven that the fermentation must be properly killed.

BAKING THE BREAD

Place in a quick oven where the loaf should brown in from fifteen to twenty minutes. Then reduce the heat and finish the baking more slowly.

An ordinary sized loaf will bake in from forty to fifty minutes. A large loaf should bake one hour.

COOLING THE LOAF

Remove the loaf from the pan and let it stand out of a draft, until cold. Bread keeps in better condition if not wrapped in a cloth.

GENERAL HINTS

Sponges . . Overlightness of sponges must be guarded against. Sponges are ready when bubbles gather on the surface and break occasionally.

Flour . . . . Use the best. It is the cheapest. In cold weather warm it slightly.

Yeast . . . . Additional yeast may be used in these recipes with advantage to the baked goods and a saving of time. Proportionately more yeast must be used in sweet doughs, as a large amount of sugar makes the dough dense and hard to raise.

Shortening Lard, butter, fat or oil may be used.

Keeping Yeast Fleischmann's Yeast must be kept in a cool, dry place until used, and any unused portion must be rewrapped in the tinfoil. It is better to buy the yeast immediately before using. The yeast may discolor at times, but this does not in any way affect its quality. If the yeast is too soft to handle, it is not fit to use.

MEASUREMENTS

A system of accurate measurements is recommended to insure uniform results.

The cup in which the liquid is measured should be used for measuring the flour and other ingredients.

All measurements should be level. A cupful of liquid means as much as the cup will hold. Dry ingredients should be leveled off with a knife.

WHITE BREAD

(QUICK METHOD)

1 cake FLEISCHMANN'S YEAST
1 quart lukewarm water
2 tablespoonfuls sugar
2 tablespoonfuls lard or butter, melted
3 quarts sifted flour
1 tablespoonful salt

Dissolve yeast and sugar in lukewarm water, add lard or butter, and half the flour. Beat until smooth, then add balance of the flour, or enough to make dough that can be handled, and lastly the salt. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a moderately warm place, free from draft, until light—about two hours. Mould into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise one hour, or until double in bulk. Bake forty to fifty minutes.

NOTE—Two cakes of yeast may be used in this recipe with advantage to the bread and a saving of time.

WHITE BREAD

(SPONGE METHOD)

1 cake FLEISCHMANN'S YEAST
1 ½ quarts lukewarm water
2 tablespoonfuls lard or butter
1 tablespoonful salt
4 ½ quarts sifted flour
2 tablespoonfuls sugar

Dissolve the yeast and sugar in one quart of the lukewarm water, and add to it one and one-half quarts of sifted flour, or sufficient to make an ordinary sponge. Beat well. Cover and set aside to rise for about one and one-half hours in a warm place. When well risen add to it the pint of lukewarm water, lard or butter, the remainder of the flour, or enough to make a moderately firm dough, and lastly, the salt. Knead thoroughly, place in greased bowl. Cover and let rise for from one and one-half to two hours. When light, mould into loaves and place in well-greased baking pans, cover and let rise again for about one hour. When light, bake forty to fifty minutes, reducing the heat of oven after first ten minutes.

This recipe makes four large loaves.

The whole process takes from five and one-half to six hours, and if followed closely, will produce excellent results.

WHITE BREAD

(FOR USE OVER NIGHT)

1 cake FLEISCHMANN'S YEAST
2 quarts water
6 quarts sifted flour
2 tablespoonfuls lard or butter melted
2 tablespoonfuls sugar
2 tablespoonfuls salt

Dissolve yeast and sugar in the water, which should be lukewarm in winter and cool in summer, add two tablespoonfuls lard or butter, and half the flour. Beat until smooth, then add balance of the flour, or enough to make moderately firm dough, and lastly, the salt. Knead until smooth and elastic. Place in well-greased bowl and cover. Set aside to rise over night, or about nine hours. In the morning mould into loaves. Fill well-greased pans half full, cover and let rise until light, or until loaves have doubled in bulk, which will be in about one and one-half hours Bake forty to fifty minutes.

This will make six large loaves. If this quantity of bread is not needed, the recipe can be divided very easily, by taking just half of the ingredients called for above, as well as half the cake of yeast. The half cake of yeast, which you have left over, can be kept in good condition several days by rewrapping it in the tinfoil and keeping it in a cool, dry place.

MILK BREAD

1 cake FLEISCHMANN'S YEAST
1 quart milk scalded and cooled
3 quarts sifted flour
2 tablespoonfuls sugar
2 tablespoonfuls lard or butter, melted
1 tablespoonful salt

Dissolve yeast and sugar in lukewarm liquid, add one and one-half quarts of sifted flour. Beat until smooth. Cover and set to rise in warm place, free from draft—about one and one-half hours. When light, add lard or butter, rest of flour, and salt. Knead until smooth and elastic. Place in well-greased bowl. Cover, let rise again until double in bulk—about two hours. Mould into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise again until double in bulk, about one hour. Bake forty to fifty minutes.

This makes three one-and-one-half-pound loaves

WHOLE WHEAT BREAD

1 cake FLEISCHMANN'S YEAST
1 ½ cups lukewarm water
1 ½ cups milk, scalded and cooled
7 ½ cups whole wheat flour
3 tablespoonfuls brown sugar
1 ½ teaspoonfuls salt
3 tablespoonfuls lard or butter, melted

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour, gradually, as whole wheat flour absorbs moisture slowly, and lastly the salt. Knead thoroughly, being sure to keep dough soft. Place in well-greased bowl, cover and set aside in a warm place, to rise for about two hours. When double in bulk, turn out on kneading board. Mould into loaves, place in well-greased pans, cover and set to rise again for about one hour, or until light. Bake one hour, in a slower oven than for white bread

If wanted for over night, use one-half cake of yeast and an extra teaspoonful salt.

GRAHAM BREAD

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 cup lukewarm water
2 tablespoonfuls lard or butter
4 tablespoonfuls light brown sugar or molasses
4 cups graham flour
1 cup sifted white flour
1 teaspoonful salt

Dissolve yeast and sugar, or molasses, in lukewarm liquid. Add lard or butter, then flour, gradually, and lastly the salt. Knead thoroughly, being sure to keep dough soft. Cover and set aside in a warm place to rise, for about two hours. When double in bulk, turn out on kneading board, mould into loaves, and place in well-greased pans, cover and set to rise again—about one hour, or until light. Bake one hour, in a slower oven than for white bread.

If wanted for over night, use one-half cake of yeast and an extra teaspoonful salt.

RYE BREAD

(AMERICAN)

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
2 cups lukewarm water
5 cups rye flour
1½ cups sifted white flour
1 tablespoonful salt
1 tablespoonful lard or butter, melted

Dissolve yeast in lukewarm liquid, add two and one-half cups rye flour, or enough to make sponge. Beat well. Cover and set aside in a warm place, free from draft, to rise about two hours. When light, add white flour, lard or butter, rest of rye flour to make a soft dough, and lastly the salt. Turn on a board and knead, or pound it five minutes. Place in greased bowl, cover and let rise until double in bulk—about two hours. Turn on board and shape into long loaves. Place in floured shallow pans, cover and let rise again until light—about one hour. Brush with white of egg and water, to glaze. With sharp knife cut lightly three strokes diagonally across top, and place in oven. Bake in slower oven than for white bread. Caraway seed may be used if desired.

NOTE—By adding one-half cup of sour dough, left from previous baking, an acid flavor is obtained, which is considered by many a great improvement. This should be added to sponge.

OATMEAL BREAD

1 cake FLEISCHMANN'S YEAST
2 cups boiling water
2 cups Rolled Oats
¼ cup brown sugar
½ cup lukewarm water
4 cups sifted flour
1 teaspoonful salt

Pour two cups of boiling water over oatmeal, cover and let stand until cool. Dissolve yeast and sugar in one-half cup of lukewarm water and add this to the oatmeal and water. Add one cup of flour, or enough to make an ordinary sponge. Beat well. Cover and set aside in a moderately warm place to rise for one hour, or until light. Add enough flour to make a dough—about three cups, lastly the salt. Knead well. Place in greased bowl, cover and let rise in a moderately warm place, until double in bulk—about one and one-half hours. Mould into loaves, fill well-greased pans half full, cover and let rise again about one hour. Bake forty-five minutes in a hot oven.

One-half cup of chopped nuts and one tablespoonful lard or butter may be added.

GLUTEN BREAD

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 cup lukewarm water
1 tablespoonful lard or butter
1 teaspoonful salt
3 cups gluten flour
1 tablespoonful sugar

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour, gradually, and salt. Knead thoroughly until smooth and elastic. Place in well-greased bowl. Cover and set aside in a warm place, free from draft, to rise until light, which should be in about two hours. Mould into loaves, place in greased pans, filling them half full. Cover, let rise again, and when double in bulk, which should be in about 1 hour, bake in moderate oven forty-five minutes.

This will make two one-pound loaves.

For diet use all water and omit shortening and sugar.

RAISIN BREAD

1 cake FLEISCHMANN'S YEAST
1 cup lukewarm water
1 cup milk, scalded and cooled
6 cups sifted flour
¾ cup sugar
4 tablespoonfuls lard or butter
¾ cup raisins
1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm liquid, add two cups of flour, the lard or butter and sugar well-creamed, and beat until smooth. Cover and set aside to rise in a warm place, free from draft, until light—about one and one-half hours. When well-risen, add raisins well-floured, the rest of the flour to make a soft dough, and lastly the salt. Knead lightly. Place in well-greased bowl, cover and let rise again until double in bulk—about one and one-half hours. Mould into loaves, fill well-greased pans half full, cover and let rise until light—about one hour. Glaze with egg diluted with water, and bake forty-five minutes.

NUT BREAD

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
¾ cup chopped walnuts
2 tablespoonfuls lard or butter
⅓ cup sugar
white of one egg
3 cups sifted flour
½-teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-fourth cups flour and beat thoroughly. Cover and set aside in warm place fifty minutes, or until light. Add sugar and lard, or butter, creamed, white of egg, beaten stiff, nuts, remainder of flour, or enough to make a dough, and lastly the salt. Knead well. Place in greased bowl. Cover and set aside for about two and one-half hours to rise, or until double in bulk. Mould into a loaf or small finger rolls, and fill well-greased pans half full. Protect from draft and let rise again until light—about one hour. Loaf should bake forty-five minutes, finger rolls six to eight minutes.

This recipe will make one medium-sized loaf, or one dozen rolls.

COCOA BREAD

1 cake FLEISCHMANN'S YEAST
2 cups milk, scalded and cooled
1 tablespoonful sugar
5½ cups sifted flour
½ cup sugar
½ cup cocoa
¼ cup butter
2 eggs
½ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add 3 cups of flour and beat until smooth. Cover and set aside to rise in warm place until light—about one and one-half hours, then add butter and sugar creamed, eggs well beaten, cocoa, remainder of flour, or enough to make soft dough, and salt. Knead lightly, place in greased bowl. Cover and set aside in warm place, free from draft, until double in bulk—about two hours. Mould into loaves, place in well-greased bread pans, filling them half full. Cover and let rise again until light—about one hour. Bake forty to forty-five minutes.

This recipe makes two loaves. Nuts or fruit may be added if desired. This bread can be used for making delicious sandwiches. Buns can also be made and decorated with chocolate frosting. See page 40 for recipe for frosting.

PARKER HOUSE ROLLS

1 cake FLEISCHMANN'S YEAST
1 pint milk, scalded and cooled
2 tablespoonfuls sugar
4 tablespoonfuls lard or butter, melted
3 pints sifted flour
1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk, add lard or butter and one and one-half pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light. Then add remainder of flour, or enough to make a dough, and lastly the salt. Knead well. Place in greased bowl. Cover and let rise in a warm place for about one and one-half hours, or until double in bulk. Roll out one-fourth inch thick. Brush over lightly with butter, cut with two-inch biscuit-cutter, crease through center heavily, with dull edge of knife, and fold over in pocketbook shape. Place in well-greased, shallow pans one inch apart. Cover and let rise until light—about three-quarters of an hour. Bake ten minutes in hot oven.

TEA ROLLS

1 cake FLEISCHMANN'S YEAST
½ cup of milk, scalded and cooled
½ cup lukewarm water
1 tablespoonful sugar
3 cups sifted flour
2 tablespoonfuls lard or butter, melted
½ teaspoonful salt

Dissolve the yeast and sugar in the lukewarm liquid, Add lard or butter and half of the flour. Beat until smooth. Add rest of flour, or enough to make a moderately firm dough, and lastly the salt. Knead thoroughly. Roll out and shape as Parker House rolls. Place in well-greased, shallow baking pans, cover and set to rise in a warm place, free from draft, for about two hours. When light bake in a hot oven ten minutes.

DINNER ROLLS

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
2 tablespoonfuls lard or butter
white of one egg
3 cups sifted flour
½ teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add white of egg, beaten until stiff, the flour gradually, the lard or butter, and lastly the salt, keeping dough soft. Knead lightly, using as little flour in kneading as possible. Place in well-greased bowl. Cover and set to rise in a warm place, free from draft, until double in bulk—about two hours. Mould into rolls the size of walnuts. Place in well-greased pans, protect from draft, and let rise one-half hour, or until light. Glaze with white of egg, diluted with water. Bake ten minutes in a hot oven.

LUNCH ROLLS

1 cake FLEISCHMANN'S YEAST
1¼ cups milk, scalded and cooled
1 tablespoonful sugar
4 cups sifted flour
1 egg
2 tablespoonfuls lard or butter
1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add lard or butter and two cups of flour. Beat thoroughly, then add egg well-beaten, balance of flour gradually, and salt. When all of the flour is added, or enough to make a moderately soft dough, turn on board and knead lightly and thoroughly, using as little flour in the kneading as possible, keeping dough soft. Place in well-greased bowl. Cover and set aside in a warm place, free from draft, to rise about two hours. When light, form into small biscuits, the size of a walnut. Place one inch apart, in shallow pans, well greased. Let rise until double in bulk—about half an hour. Brush with egg and milk, and bake ten minutes in hot oven

WHEAT MUFFINS

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
¼ cup lukewarm water
2 cups sifted flour
2 eggs
2 tablespoonfuls lard or butter, melted
2 tablespoonfuls sugar
½ teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid. Add the lard or butter, eggs beaten until light, and flour to make a moderately stiff batter, then add the salt, and beat until smooth. Cover and set aside in warm place for about one hour. When risen, fill well-greased muffin tins half full. Cover and let rise again for about half an hour. Bake twenty minutes in a hot oven. They should be eaten immediately.

ENGLISH MUFFINS

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 cup lukewarm water
2 tablespoonfuls sugar
4 tablespoonfuls lard or butter, melted
6 cups sifted flour
1 teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid, add lard or butter, and three cups of flour. Beat until smooth, add rest of flour, or enough to make a soft dough, and lastly the salt. Knead until smooth and elastic. Place in well-greased bowl, cover and set aside in warm place to rise. When double in bulk, which should be in about two hours, form with hand in twelve large, round biscuits. Cover and set aside for about one-half hour. Then, with rolling pin, roll to about one-fourth inch in thickness, keeping them round. Have ungreased griddle hot and bake ten minutes. Brown on both sides. As they brown, move to cooler part of stove, where they will bake more slowly, keeping them warm in the oven until all are baked. They can be reheated in this way or split and toasted on the griddle. These muffins are delicious served hot with plenty of butter.

CORNMEAL MUFFINS

1 cake FLEISCHMANN'S YEAST
2 cups milk, scalded and cooled
2 tablespoonfuls light brown sugar
4 tablespoonfuls lard or butter, melted
2 eggs, well beaten
2 ½ cups of cornmeal
1 cup sifted white flour
1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add lard or butter, cornmeal, flour, eggs and salt. Beat well. Fill well-greased muffin pans two-thirds full. Set to rise in warm place, free from draft, until light—about one and one-half hours. Bake in hot oven twenty minutes.

For over night use one-fourth cake of yeast, and an extra half teaspoonful salt. Cover and keep in cool place

CORN BREAD

Use same recipe as for muffins. Bake twenty minutes in well-greased, shallow pan, instead of muffin tins.

OATMEAL MUFFINS

1 cake FLEISCHMANN'S YEAST
¼ cup lukewarm water
3 tablespoonfuls sugar
2 tablespoonfuls butter
1 cup hot milk
1 cup rolled oats
½ cup whole wheat flour
½ cup sifted white flour
1 teaspoonful salt

Boil oats and butter in a cup of milk one minute. Let stand until lukewarm. Dissolve yeast and sugar in one-fourth cup lukewarm water, and combine the two mixtures. Add flour and salt, and beat well. The batter should be thick enough to drop heavily from the spoon. Cover and let rise until light, about one hour, in a moderately warm place. Fill well-greased muffin pans two-thirds full. Let rise about forty minutes, bake twenty-five minutes in a moderately hot oven.

GRAHAM MUFFINS

1 cake FLEISCHMANN'S YEAST
2 cups milk, scalded and cooled
4 tablespoonfuls molasses or brown sugar
4 tablespoonfuls lard or butter, melted
1 ½ cups graham flour
1 cup sifted white flour
1 egg
1 teaspoonful salt
¾ cup chopped nuts

Dissolve yeast and sugar, or molasses, in lukewarm milk, add lard or butter and egg well-beaten, then the flour gradually, salt and nuts, beating all the while. Beat until perfectly smooth, cover and set to rise in warm place, free from draft, until light—about one and one-half hours. Have muffin pans well-greased and fill about two-thirds full. Cover and let rise to top of pans—about half an hour, and bake twenty minutes in hot oven.

SALLY LUNN

1 cake FLEISCHMANN'S YEAST
1 tablespoonful sugar
2 cups milk, scalded and cooled
4 tablespoonfuls butter, melted
2 eggs
4 cups sifted flour
1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add butter, then flour gradually, eggs well-beaten, and lastly the salt. Beat until perfectly smooth. Pour into well-greased pans. Cover and let rise in a warm place, free from draft, until double in bulk—about one and one-half hours. Sprinkle one tablespoonful granulated sugar over top and bake twenty minutes in hot oven. Serve hot. Break apart with fork.

This recipe will fill two medium cake pans.

WAFFLES

1 cake FLEISCHMANN'S YEAST
2 cups milk, scalded and cooled
1 tablespoonful sugar
1 tablespoonful lard or butter, melted
2 eggs
2 ½ cups sifted flour
1 teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, flour, salt, and eggs well-beaten. Beat thoroughly until batter is smooth. Cover and set aside to rise in a warm place, free from draft, for about one hour. When light, stir well. Have waffle irons hot and well-greased. Fill the cool side. Brown on one side, turn the iron and brown on the other side. If batter is too thick, the waffle will be tough.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in a cool place.

WHEAT GRIDDLE CAKES

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 cup lukewarm water
2 cups sifted flour
2 eggs
2 tablespoonfuls lard or butter, melted
2 tablespoonfuls light brown sugar
1 teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour gradually, the eggs well-beaten, and salt. Beat thoroughly until batter is smooth. Cover and set aside for about one hour, in a warm place, free from draft, to rise. When light, stir well and bake on hot griddle.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in a cool place.

NOTE. All batter cakes are better baked on an ungreased griddle, as they rise and keep their shape, and do not follow the grease. You will be rid of the disagreeable smoke and the odor of burning fat. Your griddle need not necessarily be of soapstone. If you have an old griddle and clean it thoroughly, being sure to remove all burned fat or batter, it can be used in the above way.

GRIDDLE CAKES

(WITHOUT EGGS)

1 cake FLEISCHMANN'S YEAST
1 cup lukewarm water
¼ cup milk, scalded and cooled
4 tablespoonfuls light brown sugar
4 tablespoonfuls lard or butter, melted
1 teaspoonful salt
2½ cups sifted flour

Dissolve yeast and sugar in lukewarm liquid, add lard or butter, flour gradually, and salt. Beat thoroughly Cover and set aside to rise for about one hour, in a warm place, free from draft. When light, stir well and bake on hot griddle.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in cool place.

CORNMEAL GRIDDLE CAKES

1 cake FLEISCHMANN'S YEAST
2 cups milk, scalded and cooled
2 tablespoonfuls brown sugar or molasses
1 teaspoonful salt
1½ cup cornmeal
1 cup sifted flour
2 eggs

Dissolve yeast and sugar or molasses in lukewarm milk, add flour, eggs well-beaten, cornmeal, salt, and beat until smooth. Cover and set aside to rise in a warm place for about one hour, or until light. Stir well. Bake on hot griddle.

If wanted for over night, use one-fourth cake yeast and an extra half teaspoonful salt. Cover and keep in cool place.

BUCKWHEAT CAKES

1 cake FLEISCHMANN'S YEAST
2 cups lukewarm water
1 cup milk, scalded and cooled
2 tablespoonfuls light brown sugar
2 cups buckwheat flour
1 cup sifted white flour
1½ teaspoonfuls salt

Dissolve yeast and sugar in lukewarm liquid, add buckwheat and white flour gradually, and salt. Beat until smooth. Cover and set aside in warm place, free from draft, to rise—about one hour. When light, stir well and bake on hot griddle.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful of salt. Cover and keep in a cool place.

CURRANT TEA RING

2 cakes FLEISCHMANN'S YEAST
1 cup of milk, scalded and cooled
1 cup lukewarm water
1 tablespoonful sugar
6 tablespoonfuls lard or butter
½ cup sugar
7 cups sifted flour
3 eggs
½ teaspoonful salt
½ teaspoonful mace

Dissolve yeast and one tablespoonful sugar in lukewarm liquid. Add three cups of flour and beat until smooth. Add lard or butter and sugar, thoroughly creamed, and eggs beaten until light, the remainder of the flour gradually, keeping dough soft, and lastly the salt and mace. Turn on board, knead lightly. Place in greased bowl. Cover and set aside in a warm place to rise, for about two hours, or until dough has doubled in bulk. Roll out in oblong piece, one-fourth inch thick. Brush with melted butter. Sprinkle with brown sugar, currants and cinnamon. Roll up lengthwise and place in a circle on a large, shallow greased pan or baking sheet. With scissors cut three-fourth inch slices, almost through. Turn each slice partly on its side, pointing away from center. This should give the effect of a many pointed star, and show the different layers with the filling, cover and let rise one hour, or until light, and bake twenty-five minutes. Just before putting in oven, glaze with egg, diluted with milk. Ice while hot with plain frosting. See recipe for frosting on page 40.

CHILDREN'S RUSKS

1 cake FLEISCHMANN'S YEAST
2 cups milk, scalded and cooled
1 tablespoonful sugar
6 cups sifted flour
½ cup butter
1 cup sugar
1 egg
½ teaspoonful salt
1 cup currants

Dissolve the yeast and one tablespoonful sugar in luke-warm milk, and add to it three cups of flour, to make an ordinary sponge. Beat well. Cover and set aside in a warm place to rise, for about an hour. When light, add to it the butter and sugar creamed, egg well-beaten, the currants, which have previously been floured, and the remainder of the flour, or sufficient to make a soft dough, lastly add salt. Knead lightly, place in greased bowl, cover and set aside in a warm place, free from draft, to rise for about two to two and one-half hours. When well-risen, turn out on a kneading board and mould into rolls. Place in well-greased pans, cover and let rise again for about one hour, or until double in bulk. Brush with egg diluted with milk. Bake in a hot oven for about fifteen or twenty minutes. Upon removing from oven sprinkle on powdered sugar.

SWEET FRENCH BUNS

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
¼ cup lukewarm water
1 tablespoonful sugar
¼ cup sugar
3 tablespoonfuls butter
1 egg
½ teaspoonful lemon extract
4 cups sifted flour
1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in the lukewarm liquid. Add enough flour to make an ordinary sponge—about one and one-half cups. Beat until perfectly smooth. Cover and set aside in a warm place to rise for fifty minutes, or until light. Add sugar and butter creamed, egg beaten, lemon extract and about two and one-half cups of flour, or enough to make a soft dough. Add salt with the last of the flour. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a warm place to rise until double in bulk—about one hour. Turn out on board and shape as cloverleaf rolls, or any fancy twist. Let rise until light, about one hour. Bake in hot oven fifteen minutes.

BUNS

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
½ teaspoonful salt
¼ cup sugar
¼ cup butter
3 cups sifted flour

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-half cups of flour. Beat until smooth, then add butter and sugar creamed, the rest of the flour and salt. Knead lightly, keeping dough soft. Cover and set aside in warm place, free from draft, to rise until double in bulk—about one and one-half hours. Mould into small, round buns, place in well-greased pans, one inch apart. Cover, set aside to rise until light—about one hour. Brush with egg, diluted with water. Bake twenty minutes. Just before removing from the oven, brush with sugar moistened with a little water.

CINNAMON ROLLS

May be made by following recipe on page 36. Cut entirely through and lay side by side in a well-greased pan.

PLAIN FROSTING

1 cup fine powdered or confectioner's sugar
2 tablespoonfuls milk or water
¼ teaspoonful vanilla

Add just enough liquid to the sugar to make a moderately thick paste. Owing to difference in sugar, the exact amount of moisture necessary can not be determined. Water will make a more transparent frosting than milk.

CHOCOLATE FROSTING

Chocolate frosting may be made by following the above recipe and adding two tablespoonfuls of cocoa or grated chocolate, melted.

HOT CROSS BUNS

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
⅓ cup sugar
¼ cup butter
¼ cup raisins or currants
3¼ cups sifted flour
1 egg
¼ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add one and one-half cups flour, to make sponge. Beat until smooth, cover and let rise until light, in warm place, free from draft—about one hour. Add butter and sugar creamed, egg well-beaten, raisins or currants, which have been floured, rest of flour, or enough to make a soft dough, and salt. Turn on board, knead lightly, place in greased bowl. Cover and set aside in warm place, until double in bulk, which should be in about two hours. Shape with hand into medium-sized round buns, place in well-greased pans about two inches apart. Cover and let rise again—about one hour, or until light. Glaze with egg diluted with water. With sharp knife cut a cross on top of each. Bake twenty minutes. Just before removing from oven, brush with sugar moistened with water. While hot, fill cross with plain frosting.

See recipe for frosting on preceding page.

ENGLISH BATH BUNS

2 cakes FLEISCHMANN'S YEAST
½ cup milk, scalded and cooled
1 tablespoonful sugar
4 eggs
4 cups sifted flour
½ cup butter, melted
½ teaspoonful salt
5 tablespoonfuls sugar
1 cup almonds, chopped

Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add butter, eggs unbeaten, flour gradually, and the salt, beating thoroughly. This mixture should be thick, but not stiff enough to handle. Cover and let rise in warm place one and one-half hours, or until light. Sprinkle balance of sugar and almonds over top, mix very lightly and drop into well-greased muffin pans. Cover and let rise until light, which should be in about one-half hour. Bake fifteen to twenty minutes in a moderately hot oven These buns should be rough in appearance.

OVEN SCONES

2 cakes FLEISCHMANN'S YEAST
2 cups milk, scalded and cooled
1 tablespoonful sugar
1 cup sugar
⅓ cup of lard or butter
1 cup raisins
½ cup citron
1 egg
6½ cups sifted flour
1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add three cups flour and beat well. Cover and let rise in warm place, free from draft, until light—about one hour. Then add butter and sugar creamed, the egg well-beaten, fruit well-floured, balance of flour, to make a soft dough, and the salt. Turn on board, knead lightly. Form into twelve round cakes. Cover and allow them to rise fifteen minutes. Then roll one-fourth inch thick, cut across each way nearly through, making an impression of four cakes. Place in well-greased pans. Let rise about one hour, or until double in size. Then brush with egg diluted with water. Bake fifteen minutes in moderate oven.

ZWIEBACK

1 cake FLEISCHMANN'S YEAST
½ cup milk, scalded and cooled
2 tablespoonfuls sugar
2 eggs
¼ cup lard or butter, melted
2¾ cups sifted flour
½ teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add three-fourths cup of flour and beat thoroughly. Cover and set aside, in a moderately warm place, to rise for fifty minutes. Add lard or butter, eggs well-beaten, enough flour to make a dough—about two cups, and salt. Knead, shape into two rolls one and one-half inches thick, and fifteen inches long. Protect from draft and let rise until light, which should be in about one and one-half hours. Bake twelve minutes in a hot oven. When cool cut diagonally into one-half-inch slices. Place on baking sheet and brown in a moderate oven.

CINNAMON CAKE

1 cake FLEISCHMANN'S YEAST
½ cup milk, scalded and cooled
1 tablespoonful sugar
1 egg
½ cup light brown sugar
2 tablespoonfuls butter
2 cups sifted flour
¼ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in the lukewarm milk. Add three-fourths cup flour to make sponge. Beat well, cover and let rise forty-five minutes in a moderately warm place. Add butter and sugar creamed, egg well-beaten, about one and one-fourth cups flour, or sufficient to make a soft dough, and the salt. Knead lightly, place in greased bowl. Cover and let rise in a warm place about two hours, or until double in bulk. Roll one-half inch thick and place in well-greased pan and let rise until light. Cut across top with sharp knife, brush with egg, sprinkle liberally with sugar and cinnamon. Bake twenty minutes in a moderately hot oven.

APPLE CAKE

(APFEL KUCHEN)

1½ cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
¼ cup butter
½ cup sugar
2 eggs
3½ cups sifted flour
½ teaspoonful salt
5 apples

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-half cups flour to make a sponge, and beat until smooth. Cover and set aside in a warm place until light—about three-quarters of an hour. Have sugar and butter well-creamed, add it to sponge. Then add eggs well-beaten, rest of flour, or enough to make a soft dough, and salt. Knead lightly. Place in well-greased bowl. Cover and set aside to rise—about two hours. Roll half an inch thick. Place in two well-greased, shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about one-half hour. Bake twenty minutes. Keep covered with pan first ten minutes, in order that the apples may be thoroughly cooked.

DOUGHNUTS

1 cake FLEISCHMANN'S YEAST
1 ¼ cups milk, scalded and cooled
1 tablespoonful sugar
4 ½ cups sifted flour
½ cup sugar
3 tablespoonfuls butter
½ teaspoonful mace
2 eggs
¼ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm liquid, add half of the flour and beat well. Cover and set aside to rise in warm place for about one hour or until bubbles burst on top. Add to this the butter and sugar creamed, mace, eggs well-beaten, the remainder of the flour to make soft dough, and lastly the salt. Knead lightly. Place in well-greased bowl. Cover and allow to rise again in warm place for about one and one-half hours. When light, turn on floured board, roll to about one-fourth inch in thickness. Cut with small doughnut cutter, cover and let rise again, on floured board or paper, in warm place until light—about forty-five minutes. Drop into deep, hot fat with side uppermost which has been next to board. When a film of smoke begins to rise from fat, it will be found a good temperature to cook the doughnuts.

Doughnuts made by this method do not absorb the fat, for the reason that they rise before and not after they are put into the grease.

GERMAN COFFEE CAKE

(BUND KUCHEN)

1 ½ cakes FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
3 eggs
1 cup sugar
½ cup butter
3 cups sifted flour
1 ½ cups mixed fruit—citron, raisins, currants in equal parts
¼ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in the lukewarm milk, add one and one-half cups of flour. Beat well. Cover and set aside, in a warm place, to rise one hour, or until light. Add to this the butter and sugar creamed, the fruit which has been floured, the balance of the flour or enough to make a good cake batter, the salt, and eggs well-beaten. Beat for ten minutes. Pour into well-buttered molds, filling them about half full, cover and let rise until molds are nearly full, then bake in a moderate oven. If made into two cakes, they should bake forty-five minutes; one large cake should bake one hour.

SAVARIN

1 cake FLEISCHMANN'S YEAST
½ cup milk, scalded and cooled
2 tablespoonfuls sugar
4 eggs
2 cups sifted flour
½ cup butter, melted
¾ cup almonds, blanched and shredded
¼ teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add one-half cup flour. Beat well. Cover and set aside in warm place, free from draft, for fifteen minutes. Then add rest of flour, almonds, butter, eggs unbeaten, one at a time, and the salt. Beat ten minutes. Pour into thickly buttered molds, cover and set aside to rise in warm place, free from draft, until double in bulk—about forty-five minutes. Bake forty-five minutes in moderate oven. Fill center with whipped cream and serve with rum sauce.

RUM SAUCE

1 cup of sugar
½ cup water

Boil to syrup—about three minutes—and add two tablespoonfuls rum.

BRIOCHE

1 cake FLEISCHMANN'S YEAST
½ cup milk, scalded and cooled
2 tablespoonfuls sugar
1 cup butter
4 cups sifted flour
8 eggs
1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one cup of flour to make sponge. Beat well. Cover and set to rise in warm place, free from draft, until light—about three-quarters of an hour. To the rest of the flour add one tablespoonful sugar, butter softened, four eggs and salt. Beat all in well. Add sponge and beat again thoroughly; and the other four eggs, unbeaten, one at a time, beating thoroughly. Cover and let rise until light—about four hours, and beat again. Chill in refrigerator over night. In the morning, shape by rolling under hand into long strips about twenty-seven inches long and three-fourths inch thick, bringing ends together, and twist like a rope. Form into rings, place on well-buttered pans to rise. When double in size, glaze with white of egg diluted with water. Bake in a moderate oven fifteen minutes. Ice while hot, with plain frosting. Spread with almonds.

See recipe for plain frosting on page 40

BOHEMIAN HOUSKA

1 cake FLEISCHMANN'S YEAST
¼ cup lukewarm water
2 cups milk, scalded and cooled
½ cup sugar
½ cup citron, cut fine
⅓ cup butter, melted
1 egg
½ teaspoonful salt
½ cup raisins
½ cup almonds, chopped
7½ cups sifted flour

Dissolve yeast and one tablespoonful sugar in lukewarm liquid, add egg well-beaten, balance of sugar and butter creamed, and two cups of flour, or enough to make a thin batter. Beat until smooth. Cover and let rise until light, about one hour. Add almonds, citron and raisins, well-floured, the rest of the flour, or enough to make a soft dough, and lastly the salt. Knead well. Place in greased bowl, cover and set aside in a warm place, free from draft, to rise until double in bulk, about one and a half hours. Divide into three parts. Make three braids, place in well-greased, shallow pan, one on top of the other. Bake in moderate oven forty-five to fifty minutes. While hot ice with plain frosting.

See recipe for plain frosting on page 40.

PREMIUM LIST

We give in exchange for our labels attached to original tinfoil wrappers, very handsome silver-ware, of a standard design, which we guarantee will last five years.

10 labels	One Aluminum Thimble
25 labels and tinfoil wrappers	One Silver Plated Tea Spoon
50 " " " "	One Silver Plated Table Spoon.
50 " " " "	One Silver Plated Table Fork
50 " " " "	One Silver Plated Butter Knife
50 " " " "	One Silver Plated Sugar Spoon
75 " " " "	One Silver Plated Table Knife
75 " " " "	One Silver Plated Pickle Fork
100 " " " "	One Silver Plated Cream Ladle
125 " " " "	One Silver Plated Cold Meat Fork
125 " " " "	One Silver Plated Berry Spoon
150 " " " "	One Silver Plated Child's Set (Knife, Fork and Spoon)
300 " " " "	One Silver Plated Soup Ladle
300 " " " "	One Small Carving Set
450 " " " "	One Large Carving Set